

SUNDAY TAPAS

3 PM – Close

35 per person



Choose one from each section

Gazpacho estilo Algeciras

Classic chilled Spanish soup made with tomatoes, cucumbers, peppers and bread

Ensalada de remolacha con cítricos Salad of red beets, citrus, Valdeón cheese and pistachios with sherry dressing

Endibias con queso de cabra y naranjas

Endives, goat cheese, oranges and almonds

Pan con tomate
Toasted slices of rustic bread brushed with fresh tomato

Patatas bravas*

A Jaleo favorite: fried potatoes with spicy tomato sauce and alioli

Dátiles con tocino 'como hace todo el mundo'

Fried dates wrapped in bacon that you will want to eat everyday

Empedrat de mongetes

Traditional Catalan salad of white beans with sherry dressing

Cebolla asada con queso Valdeón

Roasted sweet onions, pine nuts and Valdeón blue cheese

Gambas al ajillo

The very, very famous tapa of shrimp sautéed with garlic

Setas al ajillo

Sautéed mushrooms with garlic

Croquetas de pollo

Traditional chicken fritters

Espinacas a la catalana

Sautéed spinach, pine nuts, raisins and apples

Salmón con pisto Manchego

Seared salmon with a traditional vegetable stew

Pollo al ajillo con salsa verde

Grilled marinated chicken served with parsley purée and garlic sauce

Chorizo con salsa de ajillo

House-made traditional chorizo with garlic sauce and mashed potatoes

Calamares a la plancha

Calamari seared on the 'plancha' with garlic and parsley oil

Flan al estilo tradicional de mamá Marisa con espuma de crema catalana

A classic Spanish custard with 'espuma' of Catalan cream and oranges

Cremoso de clementina con sorbete

Parfait of yogurt, clementines and caramelized pumpkin seeds

Helados y sorbetes

Ice cream and sorbets

*-Please be aware that consuming raw or undercooked food increases your risk of foodborne illness. Special menus are available for guests with certain allergies and dietary restrictions. Please ask your server.